

# Welcome to the Food-STA Webinar series:

30 May 2017:

## “Bacillus cereus from a food industrial perspectives”

*European*  
**FooD-STA**  
**WEBINAR**



Organized by the  
EU-project **FooD-STA** in cooperation with the **ISEKI-Food Association**,  
Supported by **ELSEVIER**



Presenter:

**Florence POSTOLLEC**

ADRIA Food Technology Institute , France



Moderator:

**Gerhard Schleining**

BOKU, Austria



We will start soon

# Agenda

- **Introduction how to use your control panel**
- **Introduction to FooD-STA project**
- **Presentation**
- **Questions: written** during presentation  
**oral** by hand raising
- **Evaluation by email**
  - rate the degree of interest of the topic
  - audio quality
  - overall quality of the presentation
  - Suggestion for further topics
  - .....

Please send suggestions for further topics to:

[office@iseki-food.net](mailto:office@iseki-food.net)

# control panel

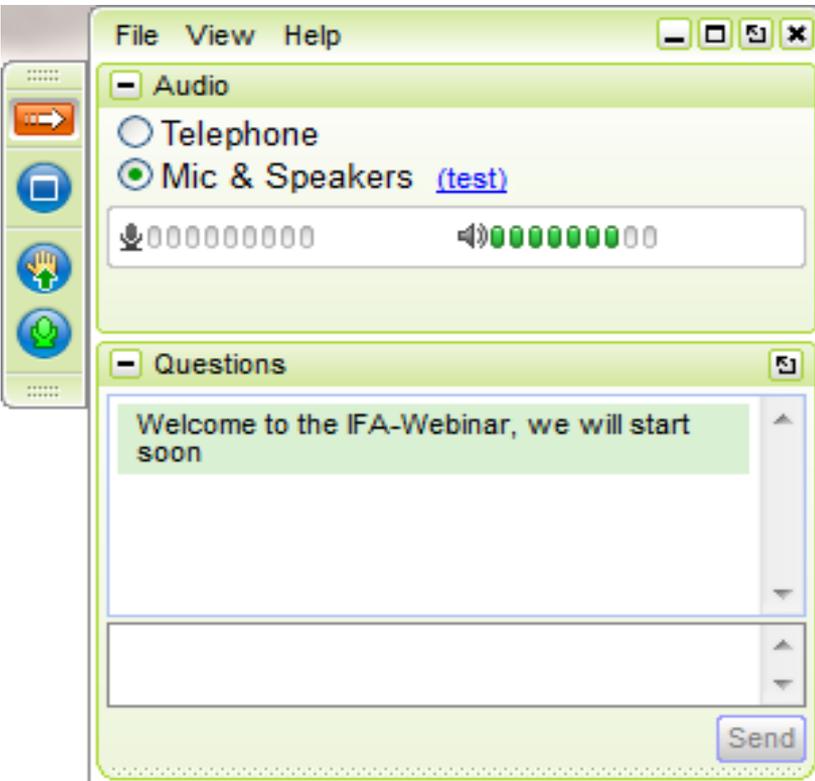
minimize panel →

full screen →

raise hand →

mute/unmute micro →

post question →



The screenshot shows a control panel window with a menu bar (File, View, Help) and window controls. It contains two main sections: 'Audio' and 'Questions'. The 'Audio' section has radio buttons for 'Telephone' and 'Mic & Speakers (test)', with the latter selected. Below are two volume meters, both showing zero. The 'Questions' section has a text area with the message 'Welcome to the IFA-Webinar, we will start soon' and a 'Send' button at the bottom right. A vertical toolbar on the left side of the window contains four icons: a red arrow, a blue square, a green hand, and a green microphone. Blue arrows point from text labels on the left to these icons.

- All micros are muted
- Session will be recorded



# **EuFood-STA**

**European Food-Studies & Training Alliance**

**ERASMUS+ Knowledge Alliance Project**

**1/2015-12/2017**

**[Gerhard.Schleining@boku.ac.at](mailto:Gerhard.Schleining@boku.ac.at)**

**BOKU (Universitaet für Bodenkultur Wien), AT**

# VISION

**UNIVERSITIES**  
*(Food studies)*

- Focus on research: Looking for fundamental mechanisms
- Publication

G  
A  
P

**FOOD  
INDUSTRY**

## VISION: Closing the Gap

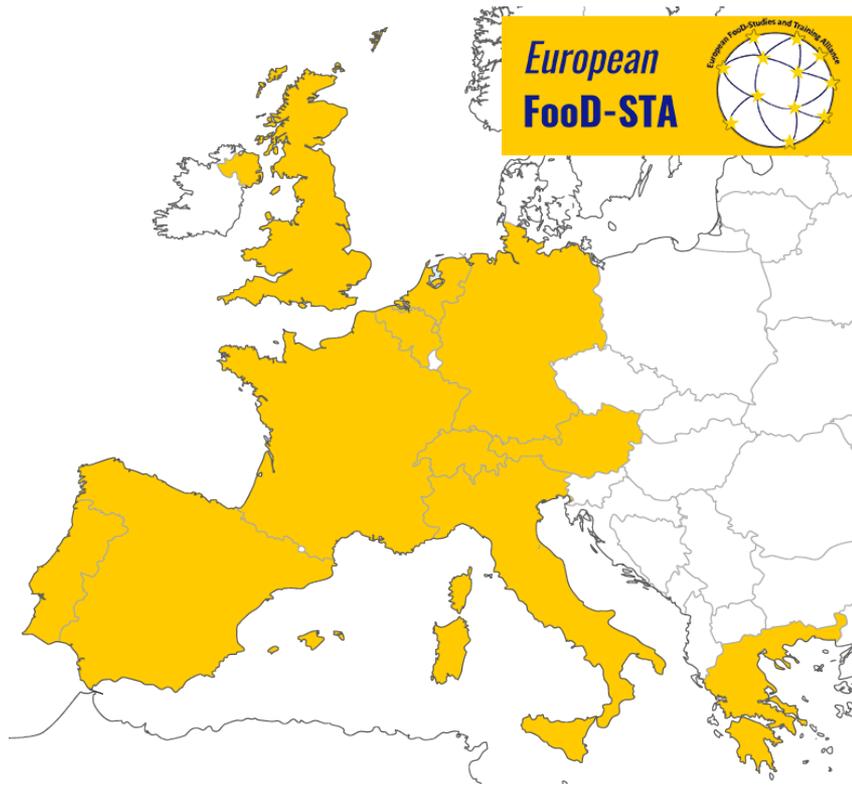
- Focus on practical applications: solutions as quick as possible
- IPR
- Time constraints

**FoodSTA**



- Long term partnerships on European Level
- clear simple goals, not too high expectations

# CONSORTIUM



- 7 universities,
- 3 food companies
- 11 multipliers and training providers

# CONSORTIUM

## universities

**BOKU** - VIENNA (AT)

**AGROPARISTECH** - MASSY (FR)

**IPC** - COIMBRA (PT)

**UCP** - PORTO (PT)

**UHOH** - HOHENHEIM (DE)

**UL** - LEEDS (UK)

**UNITE** - TERAMO (IT)

## food companies

**FRULACT** (PT): 7 sites in 4 countries for fruit preparations, designed for dairy, bakery, ice-cream and beverages

**GB FOODS** (ES): Business Units in ES, IT, NL, RU and Africa, producing in 50 countries on 4 continents with trade marks in segments as soups, ready meals, pasta, desserts .....

**NESTLE** (CH): worldwide acting food producer

# CONSORTIUM

## multipliers, training providers

- 1 **LVA** – LEBENSMITTELVERSUCHSANSTALT (AT)
- 2 **ACTIA** - ASSOCIATION DE COORDINATION TECHNIQUE POUR L'INDUSTRIE AGROALI (FR)
- 3 **FEDERALIMENTARE** - FEDERAZIONE DELL'INDUSTRIA ALIMENTARE ITALIANA (IT)
- 4 **ANIA** - ASSOCIATION NATIONALE DES INDUSTRIES ALIMENTAIRES (FR)
- 5 **FIAB** - FEDERACIÓN ESPAÑÓLA DE LA ALIMENTACIÓN Y BEBIDAS (ES)
- 6 **SEVT** - FEDERATION OF HELLENIC FOOD INDUSTRIES (GR)
- 7 **FIPA** - FEDERAÇÃO DAS INDÚSTRIAS PORTUGUESAS AGRO–ALIMENTARES (PT)

### associated:

- 8 **IFA** (ISEKI-Food Association), Internat. food related **university and teachers Network**
- 9 **EFFOST**, European Food Federation Network, **industry** related
- 10 **SPES**
- 11 **IROICA**, International Relations Officer's Network, **student** related

## target groups

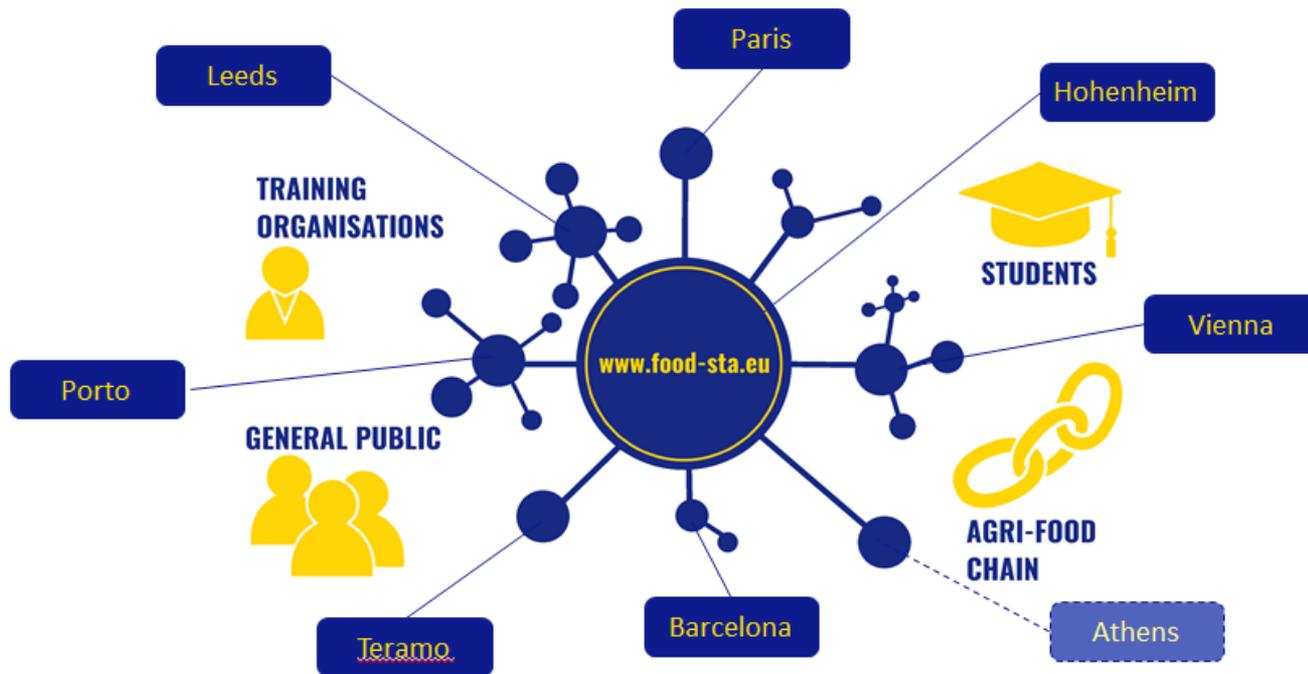
INDUSTRY

TEACHERS

INDUSTRY

STUDENTS,  
University Administration

# eFSC (EuFood-Sta Centre)



The “EuFood-STA Centre” is an **independent** platform with **physical hubs** in different regions for international and sustainable collaborations between industry academia and other key stakeholders in the food sector.

# Florence POSTOLLEC

ADRIA Food Technology Institute, France

[florence.postollec@adria.tm.fr](mailto:florence.postollec@adria.tm.fr)



## Bacillus cereus from a food industrial perspective

Bacillus cereus has the ability to form endospores that resist and survive the most extreme stress conditions such as temperature, pressure, biocides, radiations.

In most scenarios, Bacillus enter the industrial plants via spore contaminations of raw material or dehydrated ingredients. This webinar will be composed of 3 sessions to get up dated insights on the following industrial applications:

- **Biodiversity:** Which methods are used to address the diversity and distinguish phylogenetic groups?
- **Germination and growth ability:** What is the impact of environmental conditions (pre-, per-, post-treatment) on growth ability?
- **Inactivation by processes:** What is the biodiversity encountered on process efficiency?

# Florence POSTOLLEC

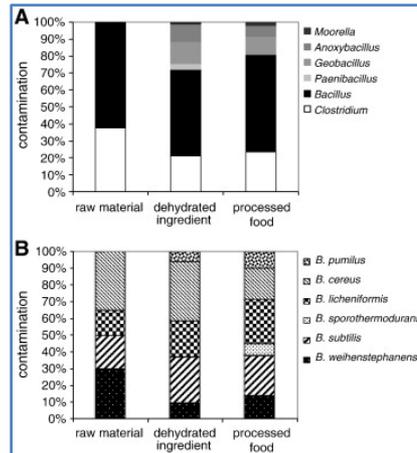
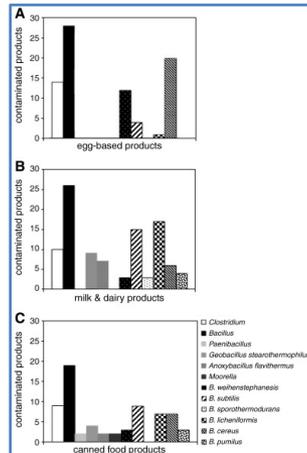
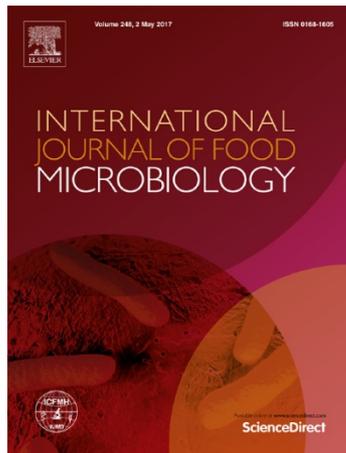
ADRIA Food Technology Institute, France

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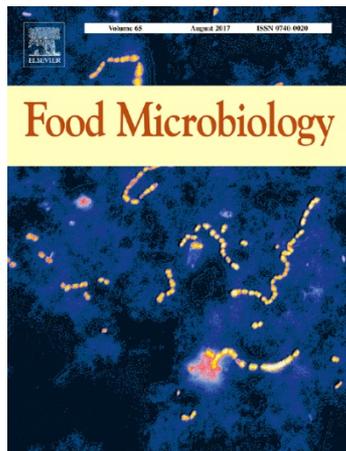
- Florence Postollec is project manager in ADRIA food technology institute, Quimper (Fr). She is biochemist and obtained a PhD degree on bacterial interactions at the faculty of medical sciences in Groningen (NL). She gained experience on molecular microbiology when she joined ADRIA in 2005 as a post doc working on the detection and identification of sporeformers involved in food spoilage.
- Within the frame of a competitive technological cluster ACTIA UMT 14.01 SPORE RISK, she is collaborating with the Mafart Team on risks associated to foodborne sporeformer contaminants along a 10 years Research & Development axis.
- As a project manager in food safety & quality, she is particularly active in setting up projects, coordination between multiple stakeholders and results dissemination on the use of mathematical models to predict bacterial behaviour to optimize process and adjust food shelf-life.

Elsevier is pleased to promote the presenter and offer you access to 2 publications of the presenter:



Postollec F, Mathot AG, Bernard M, Divanac'h ML, Pavan S, Sohier D (2012). **Tracking spore-forming bacteria in food: from natural biodiversity to selection by processes.** International Journal of Food Microbiology 158:1-8.

<http://www.sciencedirect.com/science/article/pii/S0168160512001237>



Coroller L, Coton E, Postollec F, Sant'Ana A (2015). **Spoilers, wonder spores and diehard microorganisms: new insights to integrate these super foes in food spoilage risk management.** Preface Spoilers 2013 special issue. Food Microbiology 45:1

<http://www.sciencedirect.com/science/article/pii/S0740002014002238>